



# Today's Speak Easy

## *10 PM Policy Up for Review*

### Washington State Liquor Control Board

The Liquor Control Board would like your input while we review our existing policy regarding when and where persons under 21 are allowed in restaurants and clubs that have live entertainment.

The current policy states that if a licensee wishes to have live entertainment in the dining area after 10 p.m., the licensee must either:

- Request Board approval to reclassify the dining area to a lounge, thus restricting persons under twenty-one years of age after 10 p.m.; or
- Notify the Liquor Control Board in writing at least 48 hours in advance that the licensee will discontinue liquor service in the dining area after 10 p.m. in order to allow minors to stay in that area of the premises. The barrier between this "alcohol-free zone" and other areas of the premises where liquor is served must be at least 42 inches high.

We would like to know what you think of this policy. Is it working? Why or why not? Is the policy effective at preventing youth access to alcohol? Do you have any suggestions for how this policy should be changed?

Please provide comment to:

<b>By mail:</b>	Rules Coordinator Liquor Control Board PO Box 43080 Olympia WA 98504-3080	<b>By e-mail:</b>	<a href="mailto:rules@liq.wa.gov">rules@liq.wa.gov</a>	<b>By fax:</b>	360-704-4921
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If you have any questions, please contact Teresa Berntsen, Rules Coordinator, at 360-664-1648 or by e-mail at [teb@liq.wa.gov](mailto:teb@liq.wa.gov). We appreciate your time in helping create a rule that works for businesses and prevents youth access to alcohol.

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## *Alcohol and Tobacco Sales to Minors, you can make a difference*

*by Tricia Currier*

Youth who begin drinking before age 15 are four times more likely to develop alcohol dependence. You, the servers, clerks, bartenders, and liquor licensees, are the first line of defense against youth access to alcohol and tobacco. You can make a difference in a young person's life simply by not selling them alcohol or tobacco. Remember, you have the right to refuse service.

The Liquor Control Board conducts compliance checks throughout the state to ensure our state's alcohol and tobacco laws are followed.

During the month of August, liquor enforcement officers conducted 240 liquor compliance checks throughout the state. A total of 59 sales of alcohol were made to minors. This is a 25% noncompliance rate. The average noncompliance rate for the past year is 18%.

Also during the month of August, liquor enforcement officers conducted 804 tobacco compliance checks with 88 sales to minors. This represents an 11% noncompliance rate. The average noncompliance rate for the past year is 12%.

The Liquor Control Board provides free I.D. and Overservice training to assist you in reading identification, spotting fake I.D. and recognizing signs of intoxication. Contact your nearest enforcement office to take advantage of this free training; we rely on your vigilance.

### **Enforcement Office Locations**

### **Phone Number**

Olympia	(360) 753-6271
Vancouver	(360) 260-6115
Tacoma	(253) 471-4589
Seattle	(206) 464-6094
Kent	(253) 872-6386
Everett	(425) 513-5114
Bremerton	(360) 478-4500
Bellingham	(360) 676-2073
Wenatchee	(509) 662-0408
Yakima	(509) 575-2763
Kennewick	(509) 734-7170
Spokane	(509) 625-5513

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## *Tips for Recognizing Signs of Intoxication*

It is illegal to serve or sell alcohol to anyone who appears to be intoxicated. It is also illegal to allow anyone who appears to be intoxicated to possess or drink alcohol on your premises. When in doubt...don't serve alcohol. Serving alcohol to an intoxicated person can result in the loss of your liquor license and criminal charges. If you have problems with a customer who you've refused service to please contact the police department or your local liquor enforcement office.

You need to know the signs of intoxication, whether you work in a tavern, a restaurant, or a grocery store. The following can help you recognize when a customer has had too much to drink:

### **Physical coordination**

Spilling drinks can be a sign of intoxication, especially if it happens more than once. This may show that your customer has lost muscle control. Watch to see if the customer misses their mouth when raising their glass to drink. Watch for customers who are bumping into furniture or other customers.

### **Carelessness or clumsiness with money**

Watch to see if your customer is dropping cash on the floor, has trouble picking it up or getting his/her wallet out, or cannot count out the right amount to pay for a drink.

### **Cigarette handling**

Is your customer lighting more than one cigarette at a time, or lighting the wrong end? Look for cigarettes left forgotten and burning in ashtrays, this can be a clue to the customer's general state of awareness.

### **Behavior changes**

Some customers who have had too much to drink will become loud, pick fights, and/or swear. Some will complain about your service, the cost of your drinks, or the way they were mixed.

Some customers become very friendly when they are drinking. A person who becomes unusually entertaining and boisterous can be just as intoxicated as someone who is causing trouble. Watch for customers who are buying rounds of drinks for strangers. Excessive bragging may also be a giveaway.

Keep an eye out for customers who lose their concentration and train of thought during conversation. They'll often avoid eye contact, too. Look for signs of depression or fatigue, such as bobbing head or drooping eyelids, this could signal illness or even medications the customer could be taking.

### **Speech patterns**

Talk to your customers. If you don't already know them, it will help you recognize any changes in their speech as they are drinking. Watch for these symptoms of intoxication:

- Loud talking
- Bragging
- Arguing
- A strong odor of alcohol
- Swearing
- Complaining
- Slurred speech
- Talking slowly and deliberately

## *New Washington Restaurant Association Chairman* by Lorraine Lee

In August, Longview Restaurateur Bill Cheung, began his first term as Chair of the Board of Directors for the Washington Restaurant Association (WRA). Cheung owns and operates three Denny's restaurants and employs 110 people. Cheung believes WRA helps restaurateurs stay on top of new and changing regulations.

"We're so pleased to have Bill as Chair of the Restaurant Association. He has been a leader on the Board and throughout the industry. His experience and hard work will serve us well," said Gene Vosberg, WRA president and CEO.

Cheung is the first Chinese-American to hold the post of WRA Chairman. An immigrant from China, he worked his way up through the restaurant business over the past 45 years to own his own business. Cheung and his wife, Jillette, reside in Longview.

The Washington Restaurant Association (WRA) is comprised of more than 12,000 restaurant and foodservice outlets with a work force of 187,000 employees. Restaurants selling alcohol beverages represent approximately one-half of the total (some 12,000) active retail licensed premises in our state. Additionally, Liquor Control Board (LCB) sales of distilled spirits to licensees — restaurants and other establishments that re-sell distilled spirits — represent approximately 20% of total LCB sales.

The LCB values its partnership with WRA and extends congratulations and best wishes to Cheung in his new leadership role.



**WASHINGTON STATE  
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